



***In celebration of Longueville Manor's 70<sup>th</sup> anniversary, Andrew Baird takes a contemporary look at classic dishes from the Manor's rich culinary history\****

## **A La Carte**

### ***Jersey crab and prawn cocktail with garden shoots, sweet pickled cucumber and Bloody Mary\****

Sesame seared yellow fin tuna with foraged greens, yuzu mayonnaise, apple and coconut remoulade

Warm goat's cheese fondant with beetroot, apple and lavender, Sicilian blood orange sorbet

Roast free range quail with duck liver ballotine, tonka bean, sweetcorn and golden raisin

Butter poached local lobster with "shumai" and Asian broth

Griddled hand dived north coast scallops with potato rösti, crisp pancetta, caramelised apple and a cider butter sauce

**ooOoo**

### ***Roast breast of "Creedy Carver" duck with orange, Port and glazed fig\****

Grilled fillet of Angus beef with slow cooked sticky rib, oxtail 'bon bon', tartiflette and Béarnaise sauce

Roast loin of new season Lough Erne lamb with tabbouleh, pulled slow cooked shoulder, aubergine, garden mint, peas and globe artichokes

Délice of sole with Jersey crab, grilled tiger prawns, claw tempura and broccoli velouté

Deep water fillet of turbot with vanilla poached langoustine, chicken confit and langoustine sauce

Parcels of Provençal vegetables with a plum tomato dressing and broccoli tempura

**ooOoo**

### ***Black Forest with Valrhona chocolate mousse, Kirsch cream, black cherry and a cherry and raspberry sorbet\****

Longueville honey with a Jersey milk panna cotta, honeycomb and Jersey milk sorbet

Raspberry soufflé with a pistachio and summer berry crèmeux, sablé and raspberry sorbet

Garden lemon mousse, ginger sablé, juniper, gin and tonic sorbet

A selection of the finest French, British and local "artisan" cheeses  
(£8.00 supplement – if chosen as an extra course £16.50)

*All cheeses are personally handpicked by Andrew Baird with his vast knowledge gained over twenty-five years of experience. The unique trolley, designed by master carpenter, Remi Couriard was crafted from 180 year old French oak.*

Choice of freshly ground coffees, teas and infusions served with petit fours £6.00

**Two courses £57.50 - Three courses £70.00, inclusive of service charge**

## Table d'Hôte

(Sample)

Tabbouleh with couscous, golden raisins, pomegranate, toasted pine nuts and tzatziki

Oak smoked and home cured organic salmon with avocado, cucumber and Yuzu  
Parma ham with chilled melon, pulled mozzarella, orange and figs

ooOoo

Roast free range maize fed poussin with woodland mushrooms, asparagus, globe artichokes and crisp pancetta

Grilled local line caught sea bass with Jersey crab, plum tomato sauce and Jersey Royals

Vegetable linguine with crisp tempura, truffle, garden rocket and Parmesan  
Longueville's seafood platter with local lobster, crab, oak smoked salmon, prawns, local shellfish and Jersey Royals (£10.00 supplement)

ooOoo

Raspberry financier with a summer berry crèmeux and strawberry ice cream  
Tonka bean mousse with poached peach and an apricot sorbet  
Traditional farmhouse cheese (£8.00 supplement)

ooOoo

Freshly ground coffee, tea and infusions with petits fours £6.00

£55.00

Guests who have this "table d'hôte" menu included in their half board package can use an allowance of £35.00 per person towards either the "Discovery" or the "à la carte" menu

## Discovery Menu

Deep water Jersey crab with watermelon, lime, yuzu mayonnaise and cucumber  
*(Holly's Garden, Pinot Gris, Moondara Winery, Victoria, 2016, Australia)*

ooOoo

Butter poached local lobster with "shumai" and Asian broth  
*(Viña Esmerelda, Miguel Torres, Penedes, 2015, Spain)*

ooOoo

Deep water fillet of turbot with vanilla poached langoustine, chicken confit and langoustine sauce  
*(Pomino Bianco, Castelle di Pomino, Marchesi de Frescobaldi, Tuscany, 2016, Italy)*

ooOoo

Grilled fillet of Angus beef with slow cooked oxtail "bon bon" and Béarnaise sauce  
*(Troublemaker Red Blend, Hope Family Vineyards, Pasos Robles, N.V., USA)*

ooOoo

Warm goat's cheese fondant with beetroot and blood orange

ooOoo

Garden lemon mousse, ginger sablé, gin and tonic

ooOoo

Dark chocolate délice with a geranium crèmeux  
*(Saurus, Pinot Noir Tardio, Patagonia, 2015, Argentina)*

£92 without wine

£130 with selection of wines by the glass

Choice of coffee or tea £6.00

This menu is only available for whole table